

Tony's Wellesley Street

Auckland's Original Steakhouse a Kiwi icon for over 60 years

Back in the early 1960s when a wide-eyed young restaurateur named Tony White arrived in Auckland. He was amazed to see that the central city had only 4 restaurants, and he very quickly set about to change that.

He opened Tony's Wellesley Street in this very location on the 16th of February 1963 as a small Italian restaurant with a cosy 'English pub' décor. Very early on he added a steak to sit amongst the pasta dishes and suddenly the queues were out the door for 'Tony's famous steak'. Cleverly he added more steak options and Tony's become Auckland's Original Steakhouse. After a 2 year battle to get a liquor license – the council at the time were of the opinion that there were already 2 licensed restaurants in Auckland, why do we need another? – Tony's became the restaurant you know and love now.

A place for everyone, where office workers and visiting rock stars can dine side by side nestled in cosy booths. A place that tourists seek out on their travels and locals choose to celebrate milestone moments with family and friends.

Kenn Henderson bought the restaurant off Tony in 1978 and has been the driving force behind the restaurant for the last 40 odd years, always staying relevant but never forgetting our long and full history.

We are proud that Tony's is such an important part of the patchwork of Auckland's dining scene... that this is the spot so many people had first dates, secret rendezvous, and wonderful family celebrations. People are dining here whose grandparents flirted here in their youth and whose parents brought them here as kids. We are happy to have looked after 3 generations of Aucklanders, and we look forward to looking after many more.

Thank you for choosing to have a Tony's experience and becoming part of this rich history.

Here's to many more years, and many more stories.

Dessert Treats

Hot Apple Pie \$17.50

The classic. Lovingly homemade and served with French vanilla ice cream and anglaise sauce.

New York Style Baked Cheesecake \$17.50

Are you in a New York state of mind?

Chocolate Brownie \$15

A homemade brownie, served with ice-cream and a little berry sauce as well

Pavlova \$15

The famous Kiwi dessert (don't listen to those Australians). Pavlova, berries and whipped cream. Kiwi as.

Pecan Pie \$17.50

Served with gooey caramel sauce and a scoop of French vanilla ice cream.

Crème Brulee \$17.50

A classic French dessert with baked custard topped with a crispy caramelised sugar top.

Ice cream Sundae \$13.50

Three scoops of creamy French vanilla ice cream served with your choice of berry, caramel or chocolate sauce.

Special Coffees

Affogato \$22

Two scoops of creamy vanilla ice cream topped with a double shot of espresso and finished with your choice of Baileys, Kahlua or Frangelico. The perfect combo.

Volcano Coffee (Kahlua, brandy and Frangelico) \$18.50

The Tony's (Whiskey, Cointreau and Baileys) \$18.50

Irish Coffee (double shot of Irish whiskey) \$16

We also have a wide range of whisky, cognac and other spirits and liqueurs available



Celebrating 60 Years

Auckland's
Original Steakhouse

Entrees/Starters

Garlic Bread (V)	\$9
Cheesy Garlic Bread (V)	\$10
Seafood Chowder	\$17
A delicious creamy feast of seafood. One of our star attractions, unchanged in nearly 30 years.	
Prawn Cocktail	\$17
An old favourite, tasty prawns served chilled with thousand island dressing.	
Deep Fried Camembert (V)	\$16
Creamy NZ camembert cheese, crumbed, deep fried and served with crackers.	
Crispy Calamari	\$17.50
Deep fried squid rings with a gentle lemon pepper crumb. Served with aioli.	
Crumbed Scallops	\$18
A classic. Decadent scallops, crumbed and deep fried to a golden brown.	
Buffalo Chicken Wings	\$17 / \$28
Chicken wings smothered in a Kiwi take on a Louisiana style hot sauce. Served with a mellow blue cheese dressing. Either half or full dozen.	
Beef and Béarnaise Skewers	\$17
Three skewers of tender eye fillet steak, drizzled with béarnaise and a sweet balsamic reduction.	
Clevedon Oysters (As available)	\$2.50 Each
Fresh Clevedon oysters, served au natural at \$2.5 a pop. Don't want to commit to a dozen, why not just try one... or three or however many you like?	

Main Meals

Most of our main meals are served with **thick cut fries** and a **choice of either green garden salad or an ever changing vegetable option.**

Chef's Specials

Sticky Pork Ribs	\$39
Big ones with plenty of meat on the bones covered in a rich rib sauce with notes of sweet soy, garlic and maple.	
The 'Ugly' Burger	\$30
A 300 gram minced patty of our aged steak with caramelised onion, streaky bacon, camembert, gherkin and of course lettuce and tomato all stacked in an oversized bun. Served with our thick cut fries.	
Roasted Lamb Rump	\$45
Luscious New Zealand lamb marinated with garlic, rosemary and pomegranate molasses, served atop a medley of roast vegetables and complimented with a mint sauce.	
Lamb Shanks	\$42
Slow roasted lamb shanks topped with a minted gravy and served with a creamy potato mash.	

Tonys Famous Steaks

Our beef is all farm raised and aged a minimum of 28 days

Fillet Steak	\$43
The original 'melt in your mouth' steak. Approx 220 grams of tender, lean eye fillet steak cooked to perfection.	
The Italiano	\$44
Eye fillet nurtured in our special Tony's marinade to bring out extra flavour.	
Pepper Steak	\$46
For the pepper lovers... eye fillet with a cracked pepper crust, topped with a brandy pepper sauce.	
Caper Steak	\$46
Eye fillet stuffed with capers and rich blue cheese. Cut into it and let the flavours flow out.	
Fillet Mignon	\$46
Eye fillet wrapped in streaky bacon and smothered in a homemade creamy mushroom sauce.	
The Pacific Steak	\$47
Tender eye fillet stuffed with crab meat, topped with grilled prawns and finished with our beautiful béarnaise sauce.	
The Carpet Bag	\$47
An old favourite;tender eye fillet stuffed with juicy oysters. A potent mix.	
Scotch Fillet	\$44
A larger cut, at approx 350 grams, the scotch fillet is a perfect mix of flavour and tenderness. While not as lean as the eye fillet, its gentle marbling of fat provides extra flavour.	
Tony's Original	\$45
Scotch fillet made even better with our special Tony's marinade... It's our name sake so you know it has to be good.	
Rump Steak	\$39.50
Approx 350 grams, full of flavour, marinated in our special Tony's marinade.	
T Bone	\$45
One steak with two cuts of meat - The T-bone has sirloin and eye fillet intersected by a T shaped bone (guess how it got its name?). Minimum of 400 grams.	
The Grande	\$69
For those who demand the biggest. Guaranteed 500 grams of marinated scotch fillet. This one shouldn't leave you hungry.	

Mushroom Sauce	\$6
Brandy Pepper Sauce	\$5
Port Wine Jus	\$4
Béarnaise Sauce	\$6

Seafood Selection

Fish of the Day	\$42
Fresh from the oceans around our beautiful island nation, changing daily but always tasty.	
Old Fashioned Fish and Chips	\$36
Fish and chips how they should be - beer battered and golden brown, with a little salad to complete the meal.	
Crispy Skin Salmon with Citrus Hollandaise	\$46
Perfectly cooked salmon fillet with a gentle citrus hollandaise. Fish at its finest.	
The Seafood Platter	\$57.50
A seafood feast fit for a king. Hot and cold delicacies including pan fried scallops, king prawns, calamari, oysters, steamed mussels and fresh salmon sashimi.	

Pasta & Salads

Spaghetti Bolognese with Rocket and Parmesan	\$34
Possibly the first ever item on the Tony's menu and still going strong. A classic with a little rocket to spice it up.	
Mushroom Fettuccine (V)	\$35
Delicately flavoured ribbon pasta atop delicious garlic infused portobello mushrooms gently cooked in basil pesto and drizzled with a sweet balsamic reduction.	
Seafood Pasta	\$42
The best the ocean has to offer: mussels, prawns, calamari and scallops, cooked in a rich tomato sauce with fresh herbs and lemon, gently folded into ribbon pasta	
Warm Lamb Salad	\$40
Sliced New Zealand lamb served medium rare, on a bed of fresh greens, couscous and minted yogurt.	
Roast Vegetable Salad (V)	\$30
A roasted vegetable medley served atop fresh garden salad greens with feta, couscous and toasted seeds. Served with a beetroot relish.	
Classic Caesar Salad	\$26
A steakhouse regular. A lighter option combining romaine salad topped with croutons, parmesan and a homemade Caesar dressing.	
	\$31
With added bacon	

Sides

Fried Egg	\$2.50
Green Garden Salad	\$7
Side Vegetables	\$7.50
Creamy Potato Mash	\$8
Thick Cut Fries	\$7

Please let us know if you have any food allergies. Gluten free menu available on request